

# PAUL'S

## APERITIVOS

The House Champagne.....	185
Paloma.....	185
Elderflower Collins.....	185
Negroni.....	185

\*Non-alcoholic alternatives available

## SMALL TREATS - 65

### Today's Selected Cheese

Kvällens utvalda ost

### Dry-Aged Ham

Lufttorkad skinka

### Olives

Oliver

### Mixed Nuts

Blandade nötter

### Lightly Salted Crisps

Lättsaltade chips

## STARTERS

<b>Vendace Roe Toast (Löjrom)</b> .....	240
Vendace roe on toast, with smetana, onion, chives & lemon <i>Löjrom på toast med smetana, löjrom, silverlök, gräslök &amp; citron</i>	
<b>Pairing:</b> Chardonnay, Languedoc, France - 155/ 775	
<b>Toast Skagen 1/2 or 1/1</b> .....	185 / 285
Shrimps with mayonnaise, lettuce, vendace roe, red onion, lemon & dill <i>Handskalade räkor med majonnäs, krispsallat, löjrom, rödlök, citron &amp; dill</i>	
<b>Pairing:</b> Riesling, Rheingau, Germany - 165/ 825	
<b>Charcuteries</b> .....	145
Cured meats, cheese & marinated olives <i>Utvalda charkuterier, ost &amp; marinerade oliver</i>	
<b>Pairing:</b> Pinot Noir, Languedoc, France - 165/825	
<b>Oyster</b> .....	35
Served with shallot vinaigrette <i>Ostron, serveras med schalottenlöksvinägrett</i>	
<b>Pairing:</b> Deutz Brut Classic, Champagne, France - 185/1110	
<b>White Asparagus</b> .....	205
White asparagus with wild garlic mayo, 64° egg, sorrel & marcona almonds <i>Vit sparris med ramslöksmajonnäs, 64°-ägg, ängsyra &amp; marconamandlar</i>	
<b>Pairing:</b> Grillo, Sicily, Italy - 155/775	

ALLERGY OR QUESTIONS  
ABOUT THE FOOD'S ORIGIN?  
ASK US!

## MAINS

<b>Homemade Meatballs</b> .....	285
Served with cream sauce, potato purée, lingonberries & pickled cucumber <i>Köttbullar med gräddsås, potatispuré, rårörda lingon &amp; pressgurka</i>	
<b>Pairing:</b> Coto de Imaz, Tempranillo, Rioja, Spain - 165/ 825	
<b>Seared Duck</b> .....	305
Served with blackberries, glazed beetroot, sherry sauce & French fries <i>Smörstekt anka med björnbär, glaserade rödbetor, sherrysås &amp; pommes</i>	
<b>Pairing:</b> Ripasso, Corvina & Rondinella, Veneto, Italy - 165/825	
<b>Poached Cod</b> .....	305
Served with beurre blanc, seaweed, smoked trout roe, chives emulsion & potato purée <i>Skreitorsk med beurre blanc, nori, rökt regnbågsrom, gräslöksemulsion &amp; potatispuré</i>	
<b>Pairing:</b> Sancerre, Sauvignon Blanc, Loire, France - 185/925	
<b>Paul's Pasta Pesto</b> .....	225
Spaghetti with Paul's homemade pesto, burrata, smoked tomato & focaccia crumble <i>Krämig spaghetti med Paul's egen pesto, burrata, rökt tomat &amp; focacciacrumble</i>	
<b>Pairing:</b> Chablis, Chardonnay, Bourgogne, France - 175/875	

## FROM THE GRILL

<b>Paul's Burger (veg. option available)</b> .....	285
Truffe mayo, lettuce, pickled onion, Swedish cheese & French fries <i>Med tryffelmajonnäs, krispsallat, picklad silverlök, Wrångebäckstost &amp; pommes</i>	
<b>Pairing:</b> A cold beer - 94	
<b>Entrecôte</b> .....	465
Ribeye steak with red wine sauce, béarnaise sauce, tomato salad & French fries <i>Serveras med rödvinssås, béarnaisesås, tomatsallad &amp; pommes frites</i>	
<b>Pairing:</b> Barolo, Nebbiolo, Piemonte, Italy - 195/975	

## DESSERTS

<b>Tonka Bean Financier</b> .....	98
Warm tonka bean financier pastry with cherries & vanilla ice cream <i>Tonka-financier (bakverk) med körsbär &amp; vaniljglass</i>	
<b>Limoncello Semifreddo</b> .....	98
Served with blueberries & pistachio <i>Serveras med blåbär &amp; pistage</i>	
<b>Baileys Crèmeux</b> .....	125
Served in milk chocolate mousse with coffee crisp <i>Serveras på chokladbotten, i mjölkchokladmousse med kaffekrisp</i>	
<b>Homemade Pastry</b> .....	35
Choose from our daily selection of homemade pastry <i>Välj från dagens hembakade sötsaker</i>	

## DIGESTIVES

Irish Coffee.....	185
Kaffe Karlsson.....	185
The Macallan 12 y (per cl).....	57
Ron Zacapa (per cl).....	40
Martell Cordon Bleu (per cl)....	42

## COFFEE

Brewed Coffee.....	37
Espresso (single/double).....	34/39
Cappuccino.....	41
Café Latte.....	42
Tea.....	37

ALL PRICES STATED IN SEK